

## Retail Food Establishment Inspection Report

## Floyd County Health Department Telephone:812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

		Icun	on of each violation is specified in the narrative portion of this				
Establishm		_	N 11 1/ 1 2/ 1	Telephone Number	Date of In (mm/dd/y	spection ID #	
	S+ 1	191	y of the Knobs School	( ) Establishment 8/2-923-/630 ( ) Owner		118-	
Establishm	ent Addre	ss (nu 10 c	mber and street, city, state, zip code)  Ita Rd FK IN 47119	( ) Owner	2-17	2-/9 232	
Owner			1	Purpose:	Follow-u		
				1. Routine	$\mathcal{N}^{c}$	10 days	
Owner's A	ddress			2. Follow-up	Summary	of Violations:	
Daniel In C				3. Complaint		- 1 00	
Person in C	urul	C	min 10	4. Pre-Operational	[ c	NCR	
Responsible				5. Temporary	Monu Tve	na (Cas hask of nass)	
	0 1 010011 0		•	6. HACCP	Menu Type (See back of page)		
Certified F	ood Handl	er		7. Other (list)	$\begin{vmatrix} 1 & 2 \end{vmatrix}$	$_{3}$ $\checkmark_{4}$ $_{5}$	
	Coro	1	Simms 6-26.19			·	
• CRITICAI	TTEMS AL	Œ IDI	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS M	IARKED "C"			
• VIOLATIO	N(S) REPE	ATEI	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUI	MMARY OF VIOLATIONS" AN	D IN THE N	VARRATIVE BELOW AS "R"	
Section#	C/NC	R	Narrative			To Be Corrected By	
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202	NC		Observed dented can not ,	Separated For		Corrected	
			Mtorn.				
				<u> </u>			
					_		
Recei <b>y</b> ed by	(name and	title p	rinted):	Inspected by (name and title pr	rinted):		
10	10	$Z^{-1}$	Simo	- A	Snida		
Received by	(signature)	<u>-</u> : /		Inspected by (signature):	(1000	<u> </u>	
(n/h)	M	1		Han!	<u>-</u>		
cc:		J	cc:	0 1-1-	cc:		

- 2/12

Floyd County Health Department Inspection Not

		nty Health Department Inspection Notes
	Code# # SEC/NC	PIC: Sara Levth./A  CFH:  Health Policy Y - N Food Code: Y - N
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		Pic Health policy CFH foodcode
		and 1/200 T 100
		cooler them at 20°F - 39°
		Cooler Harm at 20°F - 39°
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